



WHITE CHEDDAR CRANBERRY DIP

2 cups extra-sharp white cheddar cheese, shredded (2 Tbsp. reserved)

1 brick (250 g) cream cheese, at room temperature

1/4 cup homemade cranberry sauce (recipe as follow)

1/2 cup **Pineapple Jalapeno Jelly**

1/2 cup fresh or frozen cranberries, plus a few more for garnish

Preheat the oven to 375° F. Lightly coat an oven-safe baking dish with non-stick spray and set aside. In a large bowl, mix together the white cheddar and cream cheese. Fold in the cranberry sauce, **Pineapple Jalapeno Jelly** and cranberries. Transfer the mixture into the prepared baking dish and bake 18-23 minutes or until heated through and bubbly. Sprinkle the reserved cheddar cheese on top and place under a broiler for a few minutes until the cheese is melted. Keep an eye on it as the cheese burns easily. Garnish with a few fresh or thawed frozen cranberries. Serve with your favourite crackers, baguette crisps or pita crisps.

HOMEMADE CRANBERRY SAUCE

3 cups (340 g) fresh or frozen cranberries (rinsed, if using fresh)

1 cup + 2 Tbsp. sugar

Add all the ingredients to a medium saucepan. Cook over medium-low heat, stirring occasionally, until the sugar dissolves and the cranberries burst, about 15-20 minutes. This recipe makes more than what the dip calls for, so you will have some left over.

